



人魚姫の
ごめんねごはん

Forbidden Fish is
Suuuuuuuuuu

to the
fish
king-
dom...

beep,
beep
under
the
sea...

there was
a normal
princess
named ela.



But many fish
swim
where the
lover
swims.

The fish-
swimming
princess



HEY, LET'S
HAVE
SOME
FUN

ACTING
FISH-
SWIM...

GOOD
FISH-
SWIM
SUA

But one
day...



HEY,
HACKERLY
BONITO
IS MESSY

DID YOU
KNOW
WHERE
HE IS?



...













THESE ARE THE ONLY THREE TABLES LEFT

WHAT'S
BECOME
OF EVERY-
ONE...

JUST
LOOK
AT...



I'M
SORRY I
COULDN'T
PROTECT
YOU...

BOWING...
ALL MY
BELOVED
FRIENDS...

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I PRAY
THAT YOU
FIND
REST...



.....?!

THAT
BONITO
WON'T BE
ABLE TO
GO TO
HEAVEN,
Y'KNOW.













**BUT YOU
TASTE SO
GOOD!!**

**I'M SO
SORRY,
BONITO.**



BROUGHT
TO YOU BY
BONITO

SEARED BONITO

① Ingredients



The bonito fishing season is in spring and autumn, but they are especially tasty in summer when they put on lots of fat! The only way worth eating them is seared! The rare, juicy texture melts in your mouth, and it goes perfectly with the savory aroma of seared fish! It also pairs well with sake!



You can also use a grill.

② With the skin removed, sear the bonito over a fire with metal skewers.



Also try it with mayago, anago, white radish, yuzu, and perilla!

③ Sprinkle some sliced nag on it and add oil and sake.



④ Mix yuzu and soy sauce together then add garlic and ginger and pour it over the bonito.

Almost for this!

⑤ Cut the bonito into bite-size pieces.



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HIS IN A
BETTER
PLACE
NOW,
MISSEY.



WHOA,
YOU SURE
POLISHED
THAT OFF!



ALL
HERE WE
GO...

HIS
YOUR
FISH
READY?



BO-
NITO
!!!!



THANKS
FOR
YOUR
BUSI-
NESS!

WELL, MERRY?
HOW
'BOUT
A SITE
OF...

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ANY
DANGER?

WHAT?

ハハ

ハハ



**ATE MY
FRIEND!!**

**I
JUST**







COOKING NOTES

The mixing of soy sauce and yuzu in the recipe makes a sauce similar to ponzu sauce, but simpler. Ponzu sauce is often served with seared fish because they pair so well. Here they have you mixing soy and citrus together, but you can also buy pre-made ponzu sauce from asian markets.

If you want to make it yourself and don't have yuzu, lemon or sudachi can be used as substitutes. Try mixing some of the other suggested ingredients to test out what works best for you.

Happy eating!

MERMAID CHAPTER 1

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TRANS. MOOSE
 PROOF. TSUN
 CLEAN. MOOSE
 RDRW. KUKUPA. NASH
 LETTR. MOOSE



WRITTEN BY
HIROSHI NODA
 ILLUSTRATED BY
TAKAHIRO WAKAMATSU

